DEVAL L. PATRICK
GOVERNOR

JOHN W. POLANOWICZ
SECRETARY

CHERYL BARTLETT, RN
COMMISSIONER

The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
Bureau of Environmental Health
250 Washington Street, Boston, MA 02111

Massachusetts Oyster Recall Notice
August 30, 2013

Areas covered by recall: Plymouth Harbor (CCB:42)
Kingston Bay (CCB:43)
Duxbury Bay (CCB:45)
Bluefish River (CCB:46)
Back River (CCB:47)

Product involved in recall: Oysters

Dates involved in recall: From July 22, 2013 to August 30, 2013 (inclusive)

Background: On August 30, 2013, the Massachusetts Department of Public Health (MDPH) issued a finding that two or more cases of *Vibrio parahaemolyticus* were linked to the consumption of raw oysters harvested from CCB:43 and CCB:45.

Since areas CCB:42, CCB:43, CCB:45, CCB:46, and CCB:47 are all contiguous and part of the same hydrographic area, all of these areas were closed to oyster harvesting by the Massachusetts Department of Fish and Game, Division of Marine Fisheries.

Oysters harvested from these areas from **July 22, 2013 to August 30, 2013** are to be recalled. Wholesale seafood dealers who distributed these implicated oysters should initiate recalls of the oysters from these areas immediately. Wholesale dealers with questions about the recall should contact Supervisor John Racioppi at (617)983-6748 or via email at john.racioppi@state.ma.us.

Shippers with oyster lots affected by this closure and recall are in the process of initiating recalls. The following information should be collected during the recall of implicated oysters:

1) Harvest location and harvest dates affected by this recall,
2) The names and contact information of consignees who received this product, and
3) Quantities of oysters that have been shipped from these areas.

Shippers should advise consignees that the product is not to be sold or shipped, unless advised otherwise by the Food Protection Program. As the recall proceeds, inform the Food Protection Program of the quantities of products returned or corrected by each consignee contacted and the quantity of products accounted for.

If recalled oysters are identified, the product should be placed on hold or under embargo, and stored in a manner that clearly identifies that the product should not be sold. Then notify the supplier and follow the recall instructions of the supplier.

Restaurants and retail establishments may have received product from a Massachusetts certified dealer or an ICSSL listed dealer. Not all dealers who may have shipped the affected product have been identified yet.

Michael J. Moore, Director
MDPH/BEH Food Protection Program